

ABSTRACT

Sparkling low alcoholic beverage sake having light turbid, high transparent, refreshing and superior flavored properties, and the producing method thereof are provided. Steamed rice and malted rice (koji) are saccharified and fermented in the presence of multiple acids to produce low alcoholic unrefined sake (moromi). A part of the unrefined sake (moromi) is filtered through coarse mesh filter to separate turbid liquid containing yeast and having fermentation activity. The other part of unrefined sake (moromi) is pressed to separate clear transparent liquid. The turbid liquid and the clear transparent liquid are mixed and blended, then bottled. When the inner gas pressure in the bottle reaches 2 - 5 kg/cm², the fermentation is terminated.